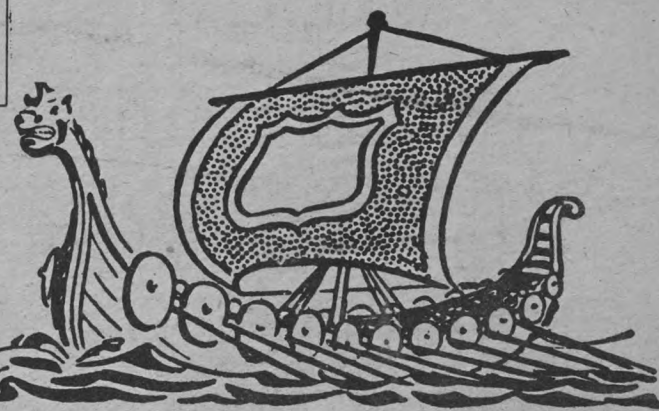


Scandinavian Centre News



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VOL. XVI No. 12

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10203 - 78 Street, Edmonton, Alberta T6A 3E2 Edmonton, Alberta, December 1976

ALBERTA ACHIEVEMENT AWARDS

Seek And Ye Shall Find

By S. A. Sorenson

This was the story of Ingwald Wulff-Jensen of Stavanger, Norway (on the left in the picture). Early in October, together with his business partner, Kjell Lassen, he set out for Canada, and Edmonton, to seek the whereabouts of his grandfather of the same name.

On arriving in Edmonton, they sought help in various places. A notice in the Edmonton Journal brought the desired results. Mr. Anders Anderson, an electrical engineer in West Edmonton, by chance read the notice. He phoned the Chateau Lacombe, where the two men were staying, and said that he had known the

grandfather in his childhood.

The search immediately led to a lonely grave near Onoway, and a headstone dated 1942. The grandfather had left Norway in 1906, leaving family with three sons behind, never to return. He had taken up farming in the Onoway District, and had been a good neighbour to the Andersons until the time of his death. He now would have been 96 years old had he lived to meet his grandson, and namesake.

The Edmonton stay for the two men ended on a happy note, with a social evening in their honour at the home of Inge and Betty Anderson. The next day they were on their way to Vancouver, B.C., and to parts as far

MORE DONATIONS

It seems that the "Dania" Society and the Ansgar Danish Lutheran Church, both of Edmonton, last month sent in cheques for payment of advertising and were put under the donations' column. This month, however, Dania sent in a substantially good donation.

The Danish Society DANIA, Edmonton — \$100.00

BUFORD Lodge No. 577, Calmar — \$25.00

Kari ESPE, Fort St. John,

Continued on Page 11
MORE DONATIONS

south as Mexico before returning to their successful printing business in Stavanger, Norway. □

DELLA ROLAND IRVIN SERVOLD HONORED

MESSAGE FROM PREMIER LOUGHEED

I am delighted to extend congratulations on behalf of Albertans to the recipients of 1976 Alberta Achievement Awards.

The Awards provide recognition for the contributions made by Albertans in different areas of endeavour, and I know how pleased and proud our citizens are of your achievements.

I am sure you will feel the excitement on the presentations night, and I hope that you will continue to realize the significance of your personal contribution to Alberta, both now and in the years to come.

Warmest best wishes for the future.

Peter Lougheed
SERVICE AWARD
CATEGORY

Presented to those Albertans who have been noted for outstanding service, normally extending over a period of ten years or more and having provincial impact. This service may have been performed in a professional / occupational or voluntary capacity.

MRS. DELLA ROLAND
EDMONTON

As founder and conductor of the Icelandic Choir; accompanist for the St. David's Welsh Choir; Manager of the Edmonton Youth Orchestra; and cultural representative of the Icelandic peoples—Mrs. Roland has energetically and unselfishly given of herself for over ten years to enhance the cultural climate of Alberta. She has also worked in numerous other voluntary

areas in the community and is well known throughout the province for her capabilities and unfailing willingness to serve.

At the ninth annual Alberta Achievement Awards banquet held at the Macdonald Hotel November 6, Mrs. Della Roland of the Icelandic Society was presented with a plaque by Premier Peter Lougheed. She was given the Alberta Service Award for her contribution to the field of music—particularly her work with the Edmonton Youth Orchestra.

The awards program recognizes achievement in three categories: competition, service and excellence. The competition awards are given to those who, in the last year, won national championships (athletic and non-athletic) or placed first, second or third in international competition. Service awards are made to persons or groups who have had "provincial impact" for an extended period. Excellence awards are given to persons who have been nationally or internationally recognized for professional, occupational, or voluntary service in the past year. Of the 187 Albertans who won awards, several well

Continued on Page 12
ACHIEVEMENT AWARDS



Ingwald Wulff-Jensen (left) and his business partner, Kjell Lassen (right) of Stavanger, Norway.

MERRY CHRISTMAS

SPLINTERS from the BOARD

FINANCES
Centre finances continue to improve in spite of minor set-backs like the recent drain repairs which had to be made behind the upstairs bar.

BUSY PHONE
So many complaints have been received from people that the telephone at the Centre is always busy and they can never get through that we have authorized the installation of a new set-up which will give us two numbers and thereby improve the situation enormously. The new numbers (453-5145 and 453-5146) are in effect now; in addition, our present number will stay in effect until January 1st to give everyone a chance to get used to the new ones.

NEW CHEF
As you all know, at the end of August, the Board made the major decision of going into our own catering. Advertising in Canada and in Scandinavia for a chef produced no results, but the opportunity arose to obtain a young man from Switzerland who has an international background in cooking. After reviewing his references, the Board has offered him the position. He is interested in the job, but because of the monumental amount of red tape involved in the immigration process, we do not have a

Continued on Page 12
SPLINTERS FROM THE BOARD

NOTICE

THE SCANDINAVIAN CENTRE NOW HAS
TWO TELEPHONE LINES TO PROVIDE
BETTER SERVICE FOR OUR CUSTOMERS
453-5145 AND 453-5146

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Thursday
NO CHARGE

Friday and Saturday

Where no catering and corkage is involved

VIKING ROOM	\$185
NORDIC ROOM	\$ 95
DANIA ROOM	\$ 55

VIKING OF THE YEAR AWARD

The Board of Directors needs your help! We are looking for the "Viking-of-the-Year" for 1976 . . . a person who has made an outstanding contribution to the cultural heritage of the Scandinavian community. Please assist us by filling in the ballot below with the name of your nominee along with a short summary of the reasons you have made the nomination, and sending it to the Scandinavian Centre, 14220 - 125 Avenue., Edmonton, Alberta T5L 3C2, with the envelope marked "Ballot". The deadline for nominations is January 15, 1977, and presentation will be made in February.

BALLOT VIKING-OF-THE-YEAR

I nominate _____
of (address) _____
because _____

Board of Directors. Scandinavian Centre

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CULTURAL ASSISTANT
Eileen Peterson
2 Beacon Crescent
St. Albert, Alberta T8N 0A3
Phone 459-3706

SCANDAPADES

By Elmer Kankkunen
Good news to those of you who might have been wondering, yes, we are having a Scandapades '77!

However, many major changes are in store. First of all, Scandapades '77 will be held at the Scandinavian Centre on three consecutive nights, Feb. 3, 4 and 5.

Secondly, no imported talent will be used. Instead, the program each night will feature a lively variety of performances by the five local Scandinavian groups. Solli Sigurdson, director of last year's fine show is again at the helm and intends to limit its length to one hour. In other respects as well, he is attempting to create a total Scandinavian evening. On arrival at the Centre, guests will be able to quench their thirst with Scandinavian refreshments, then sit down to a real Scandinavian-style meal prepared by our new Scandinavian Centre chef. Unfortunately, at the time of writing, the menu has not been determined; however, it should prove interesting. To satisfy all the ethnic groups, maybe it will have to a compromise. How about a five-course meal featuring Icelandic pea soup, Norwegian fried rice, Finnish mashed potatoes, Danish pizza, Swedish left-overs?

Continued on Page 11
SCANDAPADES

SCANDINAVIAN SOCIETIES AND CLUBS IN EDMONTON

DANIA — Peter Andersen, President, 4 Swallow Cr., St. Albert 458-2788
FINNISH — Pentti Sipari, President, 8212 - 14 Ave., Edmonton 462-7261
ICELANDIC — Sam Thorkelson, Pres., 7951-92 Ave., Edmonton 465-3985
SOLGLYT — Doug Peterson, Pres., 6216-92B Ave., Edmonton 466-9061
SUNRAY LODGE — Tom Haugen, Pres., 8806-162 St., Edmonton 489-1171
SKANDIA — Lennart Petersson, Pres., 7412-87 Ave., Edmonton 469-0259
SCANDINAVIAN CENTRE — Per Nielsen, President, 257 South Ridge, Edmonton Bus. 484-5384 Res. 436-4109
VIKING TOASTMASTERS — Peter Elander, Sergeant - at - Arms, Scandinavian Centre, 453-5145 & 453-5146, #1414 Crescent Pl. 452-3907
CLUB VIKING — Peter Elander, President, Scandinavian Centre 453-5145 & 453-5146, #1414 Crescent Place, Edmonton 452-3907

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Edmonton, Alberta T5N 2P2
Bus. 426-4209 Res. 455-0082

CULTURAL ACTIVITIES
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Edmonton, Alberta T5E 4E8
Phone 478-8394

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6 Gainsborough Avenue
St. Albert, Alberta T8N 0W4
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Each member of the Scandinavian Centre receives the Scandinavian Centre News each month for life. Non-members may subscribe at \$6.00 annually, payable to the Treasurer of the Scandinavian Centre and addressed to the Director of the Scandinavian Centre News, Mr. Stan Hafso, 11739 - 38A Avenue, Edmonton, Alberta T6J 0L8.

Scandinavian groups, societies, organizations, associations or clubs may receive the paper by sending a list of members' names and address to the paper. A charge of 8¢ per copy will be charged to pay the cost of mailing. This payment, any advertising to be placed in the paper or other correspondence to the paper or with the editor is to be addressed to:

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Edmonton, Alberta T6A 3E2

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Moose Jaw SCANDINAVIAN CLUB
Christine Ellingson
1192 Alder Ave., Moose Jaw, Sask.

SOLGLYT SPOTLIGHT



By Gail Peterson

UPCOMING EVENTS

Friday, December 3rd

Election of Officers and Christmas Bingo.

Sunday, December 19th

Children's Christmas Party. Refer to your Newsletter for further details.

Well, another successful Lutfisk Supper and Dance has come and gone. Three hundred and seventy-five persons attended and I think everyone had a good time. The food was good, the music was great, both upstairs and down. All in all, it was a good evening. During the intermission, President Doug Peterson presented 25-year pins to Knut Svidal, Jim McDonald, Peter Hansen, and Arne Gulbrandsen. Gordon Sivertsen, Kvia Torres, Isabelle Mjaatveit, and Melvin Stensby were not on hand to receive their 25-year pins, but will be receiving them by mail. Doug also presented 25th anniversary gifts to Dale and Olga McBride, and Myrle and Betty Travis. Both couples celebrated their silver anniversary early this fall. Congratulations to all.

Gladys and Emeth Clark have had Emeth's niece and husband, Mr. and Mrs. Harley Breiter, from Weldon, Sask., visiting them. Also visiting was Susan, Emeth and Gladys' daughter.

Betty McKeivitt has returned from a trip to Wainwright, Lloydminster and Marsden, Sask.

Min and Stan Hafso entertained Stan's brother and wife, Mr. and Mrs. Herman Hafso. They all attended the Lutfisk Supper and enjoyed themselves very much.

Doreen Melsness, Astrid Hope and myself served lunch at the Citizenship Court on Monday. We were able to sit in on the ceremony and found it most interesting. There were persons from 17 different countries that became Canadian citizens.

Bob Burt travelled on a 3-week bus tour to points in California and Arizona—San Francisco, Disneyland, Las Vegas, Phoenix and Tijuana, Mexico. He said he took some beautiful pictures.

Del and Doreen Melsness are proud grandparents again. Their grandson, Christopher Dean was born early in November. Proud parents are Dean and Barb Melsness.

Miss Sharon A. Sorenson graduated from the University of Alberta at the Fall Convocation on November 20 with a Bachelor of Education degree. Her major was French. She is presently attending univer-

sity studying toward her Masters degree. Sharon is the daughter of Sig and Selma Sorenson.

FROM YOUR CULTURAL CORNER

It's Julefest time! Be nostalgic! Come young and old, and those who profess to be young at heart; be present at the annual Christmas program the Sons of Norway youth are presenting Sunday, December 19 at 3 p.m. at the Scandinavian Centre.

Possibly, as a child, you can remember how you, too, contributed to a Christmas program. You were likely dressed in your Sunday best and participated either in a song, dance or recitation, maybe a skit or drill number. You were nervous and greatly anticipating the joy given by your performance to your parents, especially, relatives and friends. It was usually in the old red school house, church or some hall. Possibly you went miles by sleigh or cutter, drawn by a horse, through the crisp, white snow in the country of a frosty December evening. Getting more up to date and having seen only city life, the usual mode of transportation, the ever reliable family car, got you there.

So come, renew your Juletide memories! Whether they be from our Mother Country, Norway, "good old days", roaring twenties... sixties and seventies, come and support the young and celebrate with them so they too can learn to appreciate some of the old familiar Christmas customs of our great Norse heritage and sing along with them the delightful Norwegian carols that have been passed down from generation to generation. Then, along with your contribution to the Potluck Smorgasbord table (hopefully made up of various dishes and baking suitable for the festive season), please, join in.

Help them make this one of their most memorable "Julefest", too.

God Jul og et godt Nytaar.

Scandapades '77 is coming up, too. You will read more about it elsewhere in this issue. We are looking for all possible talent. Please, report to me if you are willing to take part. My phone number is below.

P.S. Any hidden talent! Please come out of hiding—we need you!

Submitted by
Astrid Hope
Cultural Director
Phone 469-4747 ☐

NORWEGIAN CHRISTMAS

By Astrid Hope

Thousands of people from Norway migrated to America at different times, and have also brought along with them the different culture, customs and folklore of their area. Their Christmas customs and origin are especially unique and intriguing, and many of them are kept up to this day.

In Norway, Christmas and New Year's celebrations have been the highlights of the year for thousands of years, long before it became a Christian country. People needed to be cheered up in the middle of the long, dark and cold winter, and somehow the traditions of ceremonies and offerings to their old gods, Thor and Odin, were formed, until about the year 1000 when Christ replaced all their hopes for mankind. Some still refuse to call it quits before the twentieth day after the season starts.

A Norwegian Christmas is predominately a children's festival, Christmas Eve is in every respect their very own. Their joy and laughter dominates the evening.

Today, as in most countries, Christmas preparations start early. Store windows and streets are turned into "julegater" (Christmas streets) which are decorated with special exhibitions, banners, thousands of small lights, and in Oslo, the capital of Norway, there is erected a giant Christmas tree, and Father Christmas paces the streets ringing bells. Some drive around with sleighs drawn by horses or reindeer (there are plenty in that country). Thousands of children of all ages, from five to eighty, enjoy the same feeling of excitement.

On the farm, however, the only one not looking forward to "Jul" with any noticeable anticipation is the "julegrisen" (Christmas pig), which by now has grown rather suspicious of all the fuss and unfailing attention paid him (he's given an extra portion of feed), during the last few months. The squealing excluded, all other parts of the pig are usable for the traditional holiday dishes like head cheese, blood pudding and sausages, cured hams, etc., even the feet are pickled in salt brine. As a final salute to such a noble animal providing so much culinary pleasure, the farmer and his helpers take a "SKAL" for each of the bones in the pig's feet, said to number two dozen or so. Other traditional food is the specially-prepared codfish called "lutefisk", or wild mountain bird called "rype" (a variety of grouse) and

Continued on Page 9
NORWEGIAN XMAS

Christmas In Norway

By Sig Sorenson

At 9:55 a.m., December 14, 1975, Selma, our daughter, Sharon, and I left Edmonton's International Airport bound for our first Christmas in Norway.

We spent the first week shopping and visiting friends in Oslo, and then went to the home of Uncle Torgeir and Aunt Hanna to spend Christmas and New Year's.

But first I must tell you about our bedroom in Oslo. There is much that I like about the traditions and culture of Norway, but there are some things I do not understand. One of those things was the little 7'x14' bedroom we occupied while staying at the Globetrotter Hotel near Norway's Fornebu Airport.

The Globetrotter is a newly-built, supposedly modern, 11-storey hotel built by Scandinavian Airlines Systems in a beautiful setting between the Oslofjord and some hills in Western Oslo.

Our suite consisted of three rooms—a bathroom, a living area with a cot for our daughter, and the 7'x14'

Continued on Page 9
CHRISTMAS IN NORWAY

CHRISTMAS MEMORIES

By Olaf Sveen

Memory has been described as the mental capacity of retaining impressions, and recalling previous experiences. Whatever it is, to be able to remember the past is certainly something very beautiful. Furthermore, we seem to be able to remember the happy happenings the best, and we often forget, or put aside, the sad ones.

Some of my early, happy memories are about Christ-

Continued on Page 6
CHRISTMAS MEMORIES

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ANNOUNCEMENT

THOMAS ORGANS OF CANADA & J. M. J. MUSIC CENTRE LTD. are pleased to announce the opening of their new store at Meadowlark Shopping Centre.

Also introducing Mr. STAN HAFSO manager & partner of the new store. Mr. Hafso has had over twenty-five years experience in the organ industry and welcomes all his friends and customers at his new location in the Meadowlark Shopping Centre.

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ICELANDIC NEWSLETTER

By Shirley Sigurdson

Your new correspondent is **Shirley Sigurdson**, 5104 Whitemud Road, Edmonton, Alta. T6H 5B1, phone 435-4368. If you have news of interest to others in the Icelandic Society, please phone me or drop it in the mail. Deadline for the news is the 12th of the month (I have to get it in to the editor by the 15th).

Members of the Icelandic Society and friends of **Pauline** and **Alex Mitchell** and family were sorry to hear about the death of **Pauline's** mother, **Mrs. Begros Pallson**, at Essondale Hospital, Port Coquitlam, B.C., after a lengthy illness. **Mrs. Pallson** was formerly of Arborg, Man.

Congratulations to **Marion Arnasen** who won the contest for the Scandinavian Centre Queen, Oct. 9. Thank you very much, **Marion**, for so graciously representing the Icelandic Society—we hope you have an enjoyable year representing the Scandinavian Centre.

The potluck supper on Oct. 31 was well attended—a good chance to meet new members and chat with old friends. We hope this kind of function will be repeated.

Members are reminded of the Christmas Party Dec. 5 at the Scandinavian Centre at 2:00 o'clock. The party is especially for children, but children of all ages are welcome. The Saga Singers will entertain with Christmas songs in Icelandic.

The Saga Singers are participating with other members of the Society in a happening at the Stony Plain Multicultural Centre, Dec. 12: "Christmas in the Icelandic Tradition". Time: 1:00-4:00 p.m.

Gunnar Thorvaldson of CN Telecommunications is in Whitehorse, Yukon Territory, teaching the first linemen and cable splicers course at the Yukon Vocational and Technical Training Centre. The course is jointly sponsored by the Yukon Territorial Government and Canada Manpower. **Gunnar** will be in Whitehorse until March 19, 1977.

Shirley Thorvaldson flew to Whitehorse, Y.T., to visit **Gunnar**—they travelled by narrow gauge railway to Skagway, Alaska. **Shirley** says the scenery was really beautiful, but she couldn't imagine travelling the area on foot in the days of the Klondike Gold Rush.

Ila Henrickson celebrated her 70th birthday with family and friends at a dinner Nov. 6 at the home of her daughter, **Joan Chmelyk**. Many happy returns!

Margaret Cameron became ill while on holidays in Barrie, Ontario, this summer. After a stay in hospital there, she is now convalescing at home.

Beulah and **Walter Arason** went to International

Falls, Minnesota, a few weeks back. Mr. and Mrs. **Sig Arason**, Walter's parents, returned here with them for a short holiday.

We are glad to hear that **Steini Jonsson** has recovered from a bout of pneumonia.

We've just heard that a group, headed by **Della Roland**, has been getting together to come up with the Icelandic contribution to **Scandapades '77**. The group recently spent an evening looking through 1,000 slides taken by various people who have recently been to Iceland. Sounds exciting!

Della Roland was the recipient of one of Alberta's highest honors—the Alberta Achievement Award. Congratulations! (See article elsewhere in the paper.)

Congratulations to **Aurora** (nee **Isfeld**) and **Pep Innes-Taylor** who celebrated their 50th wedding anniversary Nov. 5 at the home of their daughter and son-in-law, **Sharon** and **Curtis Quigley**. Their daughter, **Deanna**, and her husband, **Don Snashall**, drove up from Calgary. The party was well attended by family and friends.

Gunnar Thorvaldson reports (by proxy) that some new members have joined the Icelandic Society. They are: **Thomas O. L. Barnes**, 158 Alsek Road, Whitehorse, Yukon

Rod and **Dianne Finlayson**, General Delivery, Whitehorse, Yukon

Bruce and **Janice Sova**, 63-528 Range Road, Whitehorse, Yukon

Gerald and **Irne Sova**, 6 Peel Road, Whitehorse, Yukon

Bryon R. Paulson, #702 - 6205 - 101 Avenue, Edmonton

Hap and **Terry Gaddy**, 13104 76 St., Edmonton

Wilfred and **Beth Vopni**, 5712 109 St., Edmonton

Gordon and **Treena Gill**, Hay River, N.W.T.

Gestur and **Lara Gudmundson**, Hay River, N.W.T. □

Death Of Bergros Palsson

Mrs. Bergros Palsson passed away September 11, 1976, at Port Coquitlam, B.C., at the age of 90 years. She was predeceased by her son, **Victor**, in 1943, and her husband, **Asbjorn**, in 1951. She is survived by two daughters, **Pauline Mitchell**, of Edmonton, Alta., and **Norma Mol**, of Vancouver, B.C.; two sons, **Franklin**, of Dawson Creek, B.C., and **Oscar**, of Lake Cowichan; twelve grandchildren and 22 great-grandchildren; one sister, **Sigga**, of Vancouver, B.C. The memorial service was held in Dawson Creek, B.C. □

VOLCANO - Ordeal by fire in Iceland's Westmann Islands

Written by **Arni Gunnarsson**
Translated by **May and Halberg Hallmundsson**
Published by

ICELAND REVIEW, 1973
Reykjavik, Iceland
Copyrighted 1973
Original book printed in The Netherlands by **Boom-Ruygrok** ***

TOIL AND PROSPERITY PART III WHERE BIRDS AND PEOPLE PROSPER

The Vestmannaeyjar are surrounded by some of the richest fishing grounds in Icelandic waters, and the islands have long been one of the most important fishing harbours in the country. In some ways, they may be compared with the notorious "gold" towns of the United States, where prospectors gathered to make a fast buck. During the fishing seasons, young men and women flock to Vestmannaeyjar to work for a few months, and while the season lasts there is no more bustling place in all of Iceland.

As late as 1905, fishing was done only by rowboats, in which there was no shelter against the elements, and seamen had to rely on their own physical strength. But the fishing grounds were near, and the catches were good. In 1906, the first motorised fishing grounds were brought to the islands; by 1929, there were 97 of them. The value of the catch increased steadily, and all kinds of dependent establishments were founded: icehouses, liver oil plants, netmaker shops, fish-meal factories, fish export firms, machine shops, shipyards, slipways, and various others. Then, like the rest of the western world, the Vestmannaeyjar were hit by the depression, and many businesses went bankrupt after flourishing for thirty years. Nevertheless, people carried on, and few pulled in their oars altogether.

World War II brought a sudden change for the better: "one man's meat is another man's poison." The nations of Europe needed fish, and there was plenty of it around Vestmannaeyjar. The whole economy revived. Processing plants were built, new boats with modern equipment were bought, and the catches became larger than ever before. The community on Heimaey grew steadily and so did its prosperity. Many energetic businessmen moved to the islands, founding profitable firms. Once more, the islands had recovered from a crippling blow.

Farming lands in Vestmannaeyjar is very limited. Although the islands are, in places, very grassy, on the whole, the vegetation is scant and unvaried. There are no streams, brooks, or wetlands, and the lack of water

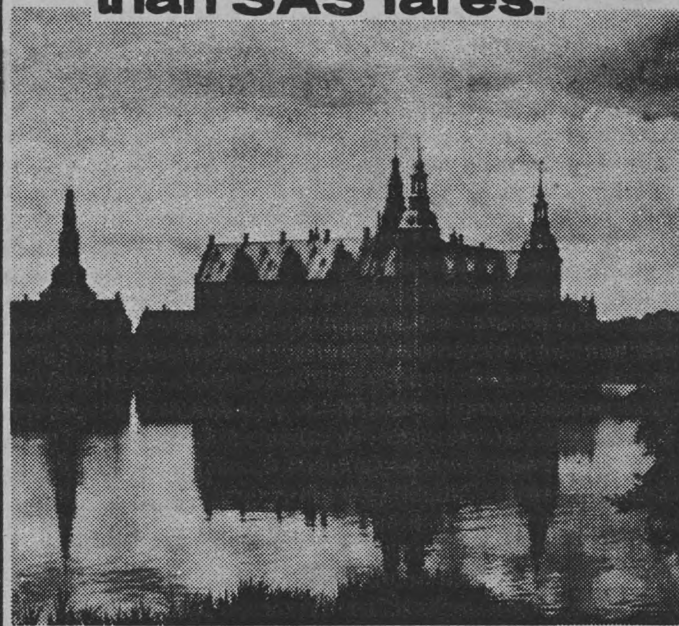
has often been troublesome. Classified species of plants on the islands number about 120, and some 80 or 90 species of insects have been found. Because the land area is so limited, agriculture has always been on a very small scale. Although in a few years before 1930, improved farming methods more than doubled the hay harvest, the outer islands have had to be cropped in order to make enough hay for the livestock. Cattle and sheep are traditionally the most numerous, but animal husbandry has been decreasing in recent years, especially after the town began to purchase milk from the mainland.

Few places in Iceland enjoy more varied bird life than Vestmannaeyjar, and the birds have left a definite mark on the environment and the aspect of the islands. There is a continuous sound of croaking from the bird cliffs which reaches the ear like a gentle, even drone that never stops. The birds soar on winds and rising air currents along the cliffs, and one can watch them endlessly, following their flights in a never-ending search for food, abundant in the deep by the cliffs. They build their nests surprisingly close together and sometimes so precariously near the brink

of ledges and crags that one would expect them to drop into the sea at the slightest hint of a wind. But there they sit, and the birds have inhabited the same cliffs for centuries on end. The puffin is the most numerous, but there are also immense numbers of razorbill, black guillemot, fulmar, and kittiwake. The queen of the sea, the gannet, colonizes the outer islands, and Leach's petrel, Manx shearwater, and gulls also nest there in a few places. In former times, egg-gathering and bird-catching was widely practiced in the islands, but today only a few hardy men go to the outer islands each summer to catch puffin. Then, for a period of four to five weeks in July and August, they stay in small cots teetering on the brink of the islands' precipices and lead the free life—eating when they feel hungry, sleeping when they get drowsy. At other times, they may be found in the puffin colonies catching the birds in landing nets as they fly against the wind along the brink of the cliff walls. When a bird comes within the reach, the fowler darts out his net, pulls in the bird, and wrings its neck. This goes on all day long, weather per-

Continued on Page 6
VOLCANO

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VASA LODGE SKANDIA



By Gertie Holmgren

The regular November meeting was held in the Dania Room on Wednesday, November 10, with Chairman Lennart Petersson in the chair.

Martha Kay reported that Mrs. Hulda Rautio was in the Misericordia Hospital and that she would like visitors.

Nominations of officers for 1977 took place. Linnea Lodge reported on the smorgasbord. There was a discussion on the forthcoming Lucia Pageant to be held on December 12 in Edmonton. Several persons received buttons for sponsoring new members.

The next regular meeting will be held on December 4 in the Dania Room.

TRAVELLERS

They say that Eastern Canada is really beautiful in September and early October. Helen and Gust Johnson were lucky enough to enjoy this beauty when they visited with their daughter and son-in-law, Fae and Lee Doty, in their new home in St. Bruno, Quebec.

One day they visited Quebec City and had a very interesting day touring the old city. Another day was spent in downtown Montreal which included a trip on the underground (Metro, I think it's called) to see the Olympic Stadium, the Vello-drom where Toller Cranston was practising for the ice show which would take place later that week. A very nice holiday. Fae and Lee send greetings to their friends here.

OTHER EVENTS

The smorgasbord on November was a huge success. Three hundred and fifty persons loaded their plates with

all the Swedish food they could get on their plates, some coming back for seconds of their favorite things. After dinner, they enjoyed a fast-moving program of dances and songs by the Philipino Society. Their program ended with a fast-stepping dance called the Tinikling. Two bamboo poles were involved in this dance and some very fast foot work. A misstep could mean an injured ankle or foot. Every one seemed to enjoy this program.

Later, everyone enjoyed dancing to the music of Helge Erickson. It appeared to be an enjoyable evening for those present.

I would like to thank all those who helped in the preparation and serving of food, and the cleaning up, etc., for the smorgasbord. It is a real pleasure to take on a responsibility like this when one has so many willing helpers. For some of you it was a first time, but I hope it will not be the last time. We appreciate your help so much. Thank you.

Med en enkel tulipan på bemärkelse dan, vi har den äran, vi har den äran att gratulera. With a simple tulip on this special day, we have the honor to congratulate.

The special occasion was a birthday party for Anna and Ragnar Roos. Their birthdays are a few weeks apart and October 16 was sort of between the two, and so an invitation from Virgie and Milton Fawcett to come over to view Virgie's mother's slides of Alaska didn't arouse any suspicions of a surprise. The picture viewing was soon interrupted by a group of friends entering the rumpus room singing

"Happy Birthday"

After everyone had had a good visit, a dance or two, enjoying everyone's company, it was time for the presentation. To the tune of "Med en Enkel Tulipan", Anna was presented with a potted tulip made from an egg carton, and Ragnar was presented with a small gift for his quiet enjoyment.

Lunch was served and after lunch several friends spoke of the length of time that they had been friends of the honored couple, and related events of the past which had been so much fun. Iver Persson had probably known Ragnar longer than anyone else present as he had attended school with Ragnar in Sweden. Surprises are so much fun, both for the surpriser and the surprised, and this was no exception.

SPORTS

Curling is well on its way. Eight teams are curling at the Sportex every Friday evening. Again this year, we have Glen Pearson of Calmar curling with us. His wife, Darlene, has joined us this year, too.

In bowling, there are eight teams meeting every Wednesday at the Plaza Bowling Lanes.

LUCIA

A Lucia Pageant will be held on December 12, and the group will be visiting several Nursing Homes and Hospitals. Sandra Winquist will be our Queen of Light this year.

Congratulations to Calvin and Judy Cartwright on the birth of a son, Casey Dale, on October 31 at the Barrhead Hospital. Proud grandparents are Harold and Minnie Markstrom.

Our deepest sympathy is extended to Ken McEvoy and family in the loss of his father, Mr. Andy McEvoy, of Edson. Also deepest sympathy to Joan Okerman and family on the loss of her mother, Mrs. Gladys Boshier, of Edmonton.

This will be the last issue before Christmas, and so I'd like to wish you all a very Merry Holiday, a little early, perhaps, but very sincerely, just the same.

A beautiful way to start Christmas Day is to attend the "Jul Ota" early Christmas morning at the Augustana Lutheran Church. This has always been a favorite part of Christmas for me. Pastor Sjoborg will be the speaker for this service this year and there will be a special Swedish choir. A coffee hour will follow this special Christmas service. A good opportunity to wish your friends a Merry Christmas. The time is 7 a.m.

A grandmother was sitting with her two grandchildren on her lap, reading a story. The phone rang and as she rose to answer it, she said, "Grandma's getting too fat to move." Said her grandson, "No, Nana, you're just nice and soft." The other one was



"Lucia Pageant", presented by Vasa Lodge Skandia, December 13, 1975, at Edmonton Centre. The Queen (with crown of candles) was Leslie Watson. Also performed at St. Joseph's Hospital, Royal Alexandra Hospital and the Provincial Museum. Arranged and directed by Anne Sorenson.

not so diplomatic. He said, "But you sure have a wide bottom." □

BUFORD NEWS

The Buford Vasa Lodge held its annual pancake supper, followed by the meeting on Oct. 28. There was a fair turnout, and we were honored by the presence of our District Deputy, Raymond Wold, of Skandia, and Grand Deputy John Holmlund and his lovely wife, Anna, of Falun. He ably presented 25-year pins and Past Chairman pins to the deserving members, for which we thanked him.

Nominations were started. Our annual Christmas supper and party will be held on Dec. 10.

Congratulations to Ellen Pearson who, on Oct. 19, became 80 years young. The occasion was celebrated on the Sunday with a delicious dinner at the home of her son and daughter-in-law, Clair and Avis. Children, grandchildren and great grandchildren and a few close friends were present for the occasion. Ellen is still active and an avid bingo fan. We wish you many more

Continued on Page 6
BUFORD NEWS

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DANIA DOINGS



By Lili Nielsen

A WHISTDRIVE will be held on December 14, 1976, at 8:00 p.m. in the Nordic Room. Even though it is getting close to Christmas we hope to see all our regular players attend, and as always, new players are welcome. Admission fee, \$1.00.

Our annual Christmas BINGO will be held on December 15, 1976, at 8:00 p.m. in the Nordic Room. Admission, \$3.00 per person which includes 2 bingo cards and coffee after the games.

The Christmas Party for the children will be held on Sunday, December 19 at 2:00 p.m. We hope you all remembered to register your children for this party.

Our Annual New Year's Party will be held on January 8, 1977, at 7:00 p.m. in the Viking Room. As in the past, we shall only have 250 tickets available, so we urge you to order yours early to prevent disappointment. Menu is Sild and Smørrebrød. Cost of tickets — \$9.00 per person for members, \$12.00 per person for non-members. Tickets available from either Vera Nielsen, Kirsten Lindegger or Lili Nielsen. Coffee and cake included in the ticket price.

MEMBERSHIP DRIVE

The Board of Directors have decided to make a special effort this year to repeat last year's increase in members (31) for our Society. This year, we shall aim for 250 members.

In order to get more members, we are making posters which we want to post on bulletin boards in and around Edmonton to promote interest and awareness of our Club. A membership is an excellent gift for your friends for birthday or Christmas. If you are bringing friends to the New Year's Party on January 8, why not give your friends the opportunity to become members of our Society? It will actually only cost them \$4.00 as they can save \$6.00 right away on a couple of tickets. They can save the other \$4.00 on the next party they attend. Please be assured that we shall check our membership files carefully to avoid duplicate gift memberships.

Also, if you happen to know some Danish people who are new to the city or the country, why not try to get them involved?

Membership fees in "Dania" has increased to \$10.00 per year, with the exception of Old Age Pensioners—for them membership will continue to be \$5.00

per year. The above decision was made by the members attending the Annual General Meeting held on Oct. 19, 1976. We trust this increase will not reflect on your renewing your membership.

Regarding Old Age Pensioners, we trust that you will inform us if you belong to this group by forwarding \$5.00 for your membership instead of \$10.00. We shall then enter same in our files for future years.

Also for your information the following people were elected as Board Members at the Annual General Meeting:

PRESIDENT
Peter Andersen
MEMBERS
2-YEAR TERM
Lili Nielsen
Villy Christensen
Lars Brandt
1-YEAR TERM
Kirsten Lindegger

On behalf of the Board of Directors, I hope the upcoming year will be a good year and that we shall see a lot of you attending our functions.

NOTE

In our latest edition of our Newsletter, we made a mistake, the date for the Whistdrive in December is not December 7, but **DECEMBER 14**. Sorry.

The Board of Directors wish you all a Merry Christmas and a Happy New Year. Glædelig Jul - Godt Nytaar. □

NEWS FROM ANSGAR

By Pastor Holger Madsen

Although it hardly seems possible, what with our warm weather and no snow situation, our calendar tells us that it is already December again. And even if it doesn't feel very "Christmasy", we still send out our most sincere greetings to all the members and friends of Ansgar. With this greeting goes the wish that this Christmas may truly be a time when you embrace and accept God's greatest gift to mankind—Jesus Christ.

We hope that many may find the desire and the opportunity to worship with us during this festive season. This year we have made a slight change in our Christmas Service Schedule—with the hope that it will provide greater opportunities for more people to attend our Christmas Eve Services. Please note that **THE ENGLISH CHRISTMAS EVE SERVICE IS SET THIS YEAR FOR 5 P.M.**, rather than the 3 p.m. time of former years. The Danish Service remains at the 4 p.m. hour as usual.

Our Annual Congregational Christmas Party will be held on Sunday, Dec. 26, at 3 p.m. in the same place as last year—**JASPER PLACE COMMUNITY HALL**, 96 Ave. and 152 St.

We shall have the traditional dancing around the Christmas tree and the singing of carols, both in Danish and in English. There will also be time for a friendly cup of coffee and a visit over a piece of vinebrød, plus some special activity for the youngsters. So please plan to join us, and if you happen to have guests on that day, well, by all means, do bring them along.

And then last, but not least, we would remind everyone that this year we shall again have New Year's Eve English Communion Service at 5 p.m. We hope that many will take this opportunity to conclude the old year in God's House, with His Word and Sacrament.

To all, both far and near, **A JOYOUS CHRISTMAS AND A BLESSED NEW YEAR. GLÆDELIG JUL OG ET VELISGNET NYT AAR.** □

BUFORD NEWS

Continued from Page 5

happy and healthy years, Ellen.

One of our remaining charter members also celebrated his 80th birthday on Nov. 5, so congratulations to Fjaller Johnson, and hope you have many more happy birthdays. Fjaller is also still hale and hearty.

While I am dishing out congratulations, they also go out to George and Doris Modin for their 26th wedding anniversary which they celebrated on Nov. 7 and to Doris on her birthday the same day.

Mr. and Mrs. Vernon Erickson of Madden, Alta., spent a weekend visiting at the home of Lloyd and Angela Pearson.

Algot Pearson flew to Kelowna and spent a week visiting relatives and friends.

Irma Skjersven has undergone surgery in the Royal Alexandra Hospital. We wish you a speedy recovery. □

To Want To Control My Mean Tongue

Make up your mind you're going to treat every person you know as if it's the last time you will ever see him. You'll be amazed at what a difference in your behavior this one thought can make. □

VOLCANO

Continued from Page 4

mitting. At the end of the day the birds are collected, tied up in bunches and thrown over the cliff into the sea, where a boat will be waiting for the catch.

The puffin nests in holes which it digs into the ground. It is a very gregarious bird, and the burrows are close together; the colonies can resemble big ant hills and are often difficult to walk through. A bird of passage, the puffin arrives in April and departs in the fall.

A trained fowler may catch 300-400 birds a day. During the 19th century the

puffin was netted for its feathers which were sold abroad. But the killing became excessive; in 1861 alone some 25,000 pounds of feathers were exported. Extermination could be foreseen, and netting was then prohibited. At that time, the gathering of fulmar chicks and eggs was also widely practiced. This was done by lowering someone over the face of the cliffs. A rope was attached to an experienced catcher, while six or seven others braced themselves on the brink and held the line, heaving or lowering according to indications from the fowler. It was a dangerous occupation and has been largely abandoned.

Whoever visits the bird colonies in Vestmannaeyjar will never forget the experience. Every spring he will be seized by a yearning to go back—to enjoy the outdoor life, the unspoiled nature, and the presence of the birds. The bird life is one of the most attractive elements of the islands' environment and the one that most impresses young and old alike, both natives and foreigners. This is particularly true of the young people of Heimaey, children and teenagers. In August, after the evenings begin to get dark again, they comb the piers and the streets of the town to save the puffin chicks which, attracted by the street lights, have flown

in from the cliffs sheltering the harbour. The parent birds, by that time, have abandoned their young and, when the chicks get hungry they drop over the cliffs in search of food, beating the air with their wings for the first time. They fly toward the lights in town, alight in the streets or on the quays and do not have the strength to take off again. The children pick up the birds, put them in a box, and at dawn the following day take them up to the cliffs and literally throw them up in the air, so that they may fly again and get by on their own. □

(To be continued)

(The book, "VOLCANO—Ordeal By Fire In Iceland's Westmann Islands", and other books on Iceland in the English language are obtainable from ICELAND REVIEW, Storaerdi 27, P. O. Box 93, Reykjavik, Iceland. These books have extremely good and numerous photographs, both in black and white and colour.)

CHRISTMAS MEMORIES

Continued from Page 3

mas, the time of the year when we commemorate the birth of Christ.

The Scandinavian "Yule" or "Jul" was first celebrated about the same time of the year long before Christianity was introduced, mainly to greet the return of the sun.

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CHRISTMAS MEMORIES

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FINNISH SOCIETY

SYS

By Elmer Kankkunen

The Finnish Society held a Masquerade Dance and Bazaar on Nov. 6 at the Scandinavian Centre. The event was quite successful in spite of a rather poor turnout, thanks mainly to the auctioneering efforts of John Sahuri and the generous donations of the few members who showed up. Visitors from other ethnic groups deserve honourable mention because they certainly participated in bidding for various articles. Competition was also keen for the best costumes and chief judge Veikko Kujala had some tough choices to make. Again a sour note, someone made the observation that the executives were conspicuous by their absence.

It seems to me that the Finns in Edmonton are not very enthusiastic supporters of present club activities. I can't help wondering what the problem is, perhaps we need some new blood or new faces on the executive—persons with fresh, new ideas and the guts to try them out.

We seem to be well organized in preparing birthday parties, housewarming parties and all sorts of other cat-christening parties, as they say in Finnish, but unfortunately these activities, while they may be fun, contribute very little in a cultural or community sense—Merry Christmas!

COMING EVENTS

Adults' Christmas Party

Saturday, Dec. 4, starting at 7:30 p.m. in the Nordic Room. Rice pudding, Christmas carols, dancing, etc. Bring a small gift (\$2.00 limit) for Santa's sack.

Children's Christmas Party

2:00 p.m. in the Viking Room. Santa will be on hand but he expects to be entertained.

General Meeting

Tuesday, December 14, 7:30 p.m. at the Ristola residence.

Continued from Page 6
XMAS MEMORIES

Snorri tells us that "one time King Halfdan the Black was entertained at a Yuletide banquet at Hadeland. Then on Yule Eve their occurred a strange incident: When they had sat down to the table—and a very large number were assembled there—all food and all ale disappeared from the tables". This was a very embarrassing situation, but the king and his followers went elsewhere to celebrate, and for so long that by the time the king went home it was almost spring, and the ice on a lake he had to cross was soft and he drowned.

At home there were many preparations for Christmas in my younger days, but we did far less Christmas

\$1,000 REWARD

A \$1,000 reward for information leading to the arrest and conviction of the person(s) responsible for the death of Roxanne Julie Marie Goudreau is being offered by Solicitor General Roy Farran.

Miss Goudreau's car was found abandoned about 11:00 p.m. on August 2, 1976, on a district road three miles south of Ellerslie, Alberta. Her body was located in a water-filled ditch on a country road north of Devon on August 4, 1976.

The Goudreau case is currently under investigation by the R.C.M.P. □

shopping than what is common now. My mom did a lot of baking. The main types of cookies were "Fattigmann" (poor fellow) and "Goro" (good advice), the good advice was probably not to eat too many of them. She also had to make "Sirupsnipper", "krumkaker", "sandkaker" and raisin bread. Waffles were often made at the last minute, for they don't keep so well. Just by coincidence, the "Julebukk", or "Yule Billy Goat" would come and visit us about this time when all the baking was going on. Another coincidence was that he gave us kids exactly the same kind of cookies as my mom was making, but I guess the reason was that this was the most common type of cookies all over, even where the "Yulebukk" came from.

In the meantime the dried cod that was to become "lutefisk" had been prepared for quite a long time, first soaked in water for a few days, then in lye for another few days, and then in water again, and it all had to be timed just right so it was ready for Christmas Eve. It seems to me that by the time all this soaking was over there wouldn't be too much food value left in the cod, but that didn't matter. The nutrition came mainly from all the other food that went with it. Lutefiskeaters have to depend on fringe benefits.

My mom also made "svisker-grøt" (prune porridge) and "rommegrøt" (cream porridge) at this time. No wonder us kids were looking forward to Christmas, we were not spoiled with too many goodies in everyday life in those days. Some people also had "Juleskinke" (Christmas Ham), but I cannot remember us having any pork or any other kind of meat on Christmas Eve.

We didn't buy a Christmas tree, there were lots growing on our own land, so all we had to do was go up in the hills and chop one down, and it was an honor for us boys when we became old enough to be trusted with that chore. Sometimes we had deep snow to wade through but at other times the ground was bare at Christmas, and then it was

real dark at Surnadal mid-winters, the sun was unable to climb over the mountains for about twelve weeks.

"Julebandet" (The Christmas Sheaf) had to be hung up on a suitable place so the birds could get at it. Our great writer, Henrik Wegeland, made up a poem about this ceremony. He tells about a poor farmer taking a sheaf out, but it is hard on him because he only has three sheaves altogether. Then after Christmas is over, he starts worrying about the tax collector coming, and he will lose his home. But the birds lead the farmer to the sheaf and, thank goodness, there is a dollar bill hanging on each straw, and the situation is cleared up. As far as I can recall, it never happened that way at home.

It was a custom to send Christmas cards at that time, too, but not the kind of avalanche it became later on. School kids used to draw names and give to each other.

We didn't expect to get very many gifts, either, it would likely be a pair of homemade socks or mitts, or something else useful.

At six o'clock on Christmas Eve we heard the church bells ringing, proclaiming peace and goodwill towards men. At that time, we got our electric power from a waterfall in Vindøla, a side river to the main river, Surna. There was only a limited amount of power and, it seems to me, that for several Christmas Eves in a row, everybody would turn too much on at once and blow the main fuse or something at the power station. So the poor caretaker had to stumble around in the dark and get things going again. This is one of the few sad incidents I remember about Christmas Eve, and even that isn't so sad anymore. It kind of seems funny now, after all these years have mellowed the memory. People must have been trying to live up to what it says in one of our carols: "Naa tender moder alle lys saa ingen krok blir mork." It can be loosely translated as: "Now (Christmas Eve) mom turns on all the lights so no corner is dark," or rather: "Now all the moms turn on all the lights and stoves and what have you at once, so they blow the main fuse at the station."

The moment of truth when we could enjoy all the goodies was by now fast approaching. But first, my grandmother insisted that the part of the gospel about the birth of Christ according to Luke be read out loud, and it became quite early my job to do it. In Norway, we have two official languages, both Norwegian, of course. One is called "Bokmaal", or book language, the other "Landsmaal", or country language. I remember I always had to read out of the "Bokmaal" bible. The idea probably

was that it had to be read in a language everybody would understand, God included. In my young mind, I realized that God must be fluent in all languages, but when it came down to two kinds of Norwegian, maybe even He might have difficulty. Reading it in "Bokmaal" was playing it safe, in a way it seemed more dignified at the time. After the short, but powerful, reading it was time to dig in.

When the meal was over, the whole family would hold hands and walk around the Christmas tree and sing carols. Most of the decorations on the tree were homemade, too, in those days, for instance, colorful paper baskets, but we had real candles that used to drip on the floor and give the room a genuine Christmas smell.

Soon it was off to bed, maybe to dream about the good days ahead, because there was a lot of Christmas left.

Another leftover from the pagan days that could be mentioned is the "Aasgaardsreion", Welhaven has written about them. They are a bunch

of members of the "Aasgaard" household, the home of the Norse gods. They keep galloping around up in the air on sweaty black horses, preferably at Christmas time. They used to be spotted quite frequently in the olden days, and they would drop in at places where fights were going on. Nowadays, they are only seen by people who have had one too many, and they generally have a hard time explaining what they saw afterwards. The favorite Christmas drink in this day and age in Norway is called "Gløgg", a kind of spiced punch.

Early on Christmas morning, we kids had to get up and see if "Julegeita" (The Yule Goat) had been around and left some money here and there in the living room. Sometimes we got up too early, and we were told to go back to bed again, hoping the goat would come. And the funny thing was that inside of about five minutes our parents would call and say they believed they had just heard the Christmas Goat tripping around in there, and that he had just

Continued on Page 9
CHRISTMAS MEMORIES

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DANISH 4:30 - 4:50 p.m. • NORWEGIAN 4:50 - 5:10 p.m.
SWEDISH 5:10 - 5:30 p.m.

DECEMBER 31st, 1976
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Hon. John Munro
Minister Responsible
for Multiculturalism

L'hon. John Munro
Ministre chargé
du multiculturalisme

CHRISTMAS MEMORIES

Continued from Page 7

left. So it was a mad rush to see who could get the most of the change she had left behind.

Later on in the Christmas season we would see "Jule-nissen", quite similar to Santa Claus in Canada. He would come to the school Christmas concert and give the kids oranges, he had a bagfull of them on a little sleigh he pulled himself.

Christmas used to last much longer than it does now, but even so, I remember Christmas Eve and Christmas Day as the main part of the celebrations, the same as what the younger generation and everybody else looks forward to nowadays.

Much has changed in Norway since the times written about here, and older customs are making way for the newer ones. Even the two languages seem to be slowly, but surely, merging into one.

Meanwhile, here in Canada, we are experimenting with the idea of giving the two most important languages in the country equal status and footing. But I feel this does not concern me, I get along with my English, and I am too old to learn Ukrainian now. □

CHRISTMAS IN NORWAY

Continued from Page 3

bedroom occupied by Selma and me.

You entered our bedroom by opening two doors, one on each side of a 4-inch-high sill. Why this high sill to stumble on? Why two doors? Was it to make our 7'x14' room soundproof to the rest of the suite? But for what purpose? There was no way that you could get a double bed into this narrow area; instead two single cots were stretched out along the north wall, down the length of the room.

The one was cheaply constructed and folded into an equally cheap box on the east wall; while the cot I slept on folded into a sofa. This arrangement in some respects was practical, but why fold the cot away during the day? There were no tables or chairs, nor was there room for this kind of comfort. It was like a prison, except for a large window on the south wall. You could take a standing look at the Oslofjord through the large oak and birch trees. The scene was beautiful; and how nice it would have been to sit on a chair over a cup of coffee, enjoy the scenery, and reflect on "This is Norway".

The "Honeywell" radiator was something else—a large piece of metal jutting out into the narrow room, almost one foot, and stretching all along the south wall for about five feet. But why such a large heating unit for such a small room?

But the absurdity of it all was the lighting arrange-

ments. Would you believe it, this tiny room had eight lights—three large fluorescent lights stretched along the entire south wall above the window, and three large round fixtures down the centre of the ceiling. Then there was a bed lamp at each end of the room, but placed so high that you had to get up in order to press the little button. There were enough lights to illuminate a room ten times as large. Why, why so much lighting in a tiny bedroom?

Since there was no closet for our clothes, not even a chair, we had to go through the living room area to the vestibule entrance to hang our clothes, or get to the bathroom. What an awkward arrangement. I could only conclude that architecturally we were far ahead in Canada. Scandinavian Airlines would do well to send their architects to Canada, and see our well-planned comfortable motels and hotels.

What we did enjoy at the Globetrotter, however, was the smorgasbord breakfasts, luncheons and dinners. Yes, they even served Lutefisk.

THE BLOM RESTAURANT

On December 17 at precisely 12:00 noon, we met Mr. Ludvig Eikaas, one of Norway's leading artists, for a luncheon at the famous Blom Restaurant. There were four in our party—my wife, Selma, my daughter, Sharon, our renowned artist and I.

The Blom is a quaint restaurant at 41 Karl Johann's Gate, the main street of Oslo. You gain entrance through a narrow alley which widens into a small courtyard where two or three cars were parked. You then enter the old majestic door, and a lady takes your hat and coat and puts them away for two crowns. Next you enter a small waiting room and you are asked if you have a reservation. Neither our host nor we had a reservation and the place was packed.

While waiting, we had time to look around. Everywhere you saw Norwegian art, or mementos of the great artists of Norway. In an old glass frame was a brief letter signed by Gustav Vigeland, the famous Norwegian sculptor. There were sketches and paintings on the walls, the ceilings and everywhere you looked. This was the artists' paradise in the heart of Oslo.

Finally we were ushered to Edvard Munch's place—a three-cornered table set in a corner. The background wall was full of sketches, mostly of nude women. I believe that the theme of his art was the emancipation of women. I personally did not think that the art was too beautiful, but apparently it has great meaning. Our host commented that appreciation of Munch's art came late to England and France, and that this was a great disappointment to him;

however, he left no doubt in our minds that Edvard Munch was one of the greatest artists of Norway.

I suggested that perhaps he would be as great, to which the modest Ludvig Eikaas made no reply. Nevertheless, he and his wife, Sønne H. Ordal had been chosen to represent all of Norway at the Art Exhibition in Paris on January 29, 1976, for which they were both grateful and happy. (Ludvig Eikaas is a cousin to Mr. Knut L. Svidal of Edmonton.)

We were seated on a sort of raised dais, so now we stepped down to partake of what appeared to us to be a smorgasbord table. Indeed it was—but once we had picked up our food and sat down in Munch's Corner, the waiter was there to check what we had taken and write it down on a bill. Something different! So, if you make a hog of yourself, you pay for it. Our bill was 150 kroner or almost \$30 (rate of exchange—\$1.00 equals 5.30 kroner).

What did we eat? Mostly open-faced sandwiches. I ate a slab of absolutely raw ground beef, in addition to other delicacies like sur-sild (pickled herring).

Our daughter, Sharon, led the conversation in the art world, being an admirer herself of Munch's paintings and graphic sketches. The result was a planned visit next day to the Eikaas Studio.

All in all, it was an experience never to be forgotten. Personally, I must admit I did not fully appreciate the quaint old restaurant with its odd selection of art, but maybe I do not know what to look for in great art.

And so we left Oslo on the west-bound train for Kristiansand where we were welcomed by Uncle Torgeir Tveit, Aunt Hanna Tveit, Cousin Reidun and her husband, Kurt Karlsrud, Cousin Maalfrid and her husband, Egun Geelmuyden. We had a wonderful two-week stay with my uncle and aunt. We all gathered Christmas Eve at Cousin Reidun's. After a sumptuous meal, the presents were opened as is customary in Norway. Needless to say, the presents were piled high under the Christmas tree.

Christmas Day was spent at Cousin Maalfrid's. Here we decorated the Christmas tree, and they were quite surprised that we placed the tinsel in a circular fashion around the tree. Their custom is to string the tinsel in a vertical fashion from the top of the tree down.

New Year's Eve we gathered again at Cousin Reidun's. At midnight we all filed out on their veranda, and Selma and I wondered why. We soon found out, for all of a sudden at precisely 12:00 midnight, the whole community was lit up with fireworks. It was beautiful to behold.

And so ended our seventh

Norway trip. We now live with memories of delicious foods, a beautiful country, Christmas without snow; but most of all the most hospitable, friendly and kind people in the world. Norwegians do take time to enjoy life; so perhaps the quality of their life is somewhat better than ours. □

NORWEGIAN XMAS

Continued from Page 3

other dishes depending on where they lived.

Customs vary from district to district, but common in every household is the thorough housecleaning and immense amount of cooking and baking which proceed the Christmas feast. No Norwegian housewife would dream of being caught with her rolling pin down or less than seven different kinds of cookies in her jars—some still hoping to bake fourteen varieties which, according to the old customs, means one kind for each day of the whole Christmas season. Included are the famous "lefse", "krumkaker", "sandkaker", "goro", "Kringler", "vaffler", "fatigmanbakkelse", "Julebrød" and others. "Fattigmand", which means "poor man's cake", is slightly misleading as quantities of eggs, butter and fine flour go into its making. The name may imply that the maker would be in fact a "poor man" by the time he's filled the recipe.

Rice pudding is a more or less standard feature of the national traditional Christmas menu. The lucky finder of a mixed-in almond nut is awarded a marzipan pig with a red ribbon. For centuries, in rural Norway, this porridge has had a very special purpose. Every farm has its own little tenant, an elf or good troll called

"nisser", who presides in the barn and on a year-round basis keeps an eye on everything and everybody and is rewarded with a bowl of rice porridge on Christmas Eve. If the bowl is found empty in the morning, all is indeed well and the "nissen" has renewed his lease. If the porridge hasn't been touched, there is trouble ahead, and the farmer took it from there.

Along with the other animals, the birds are well remembered. A "Julenek" (Tree for the Birds, a sheaf of wheat) which is hung on a pole—so the dogs and cats can't get at it—is taken to the back yard and ceremoniously "planted" in the ground. The custom reminds children that every living thing deserves special Christmas thought, and it also gives wintering birds a food supply.

At four o'clock in the afternoon on Christmas Eve, the church bells start chiming all over Norway, jubilantly heralding that Christmas is here. Stores and offices are closed at 1 p.m. Last minute gifts are bought and gaily wrapped and placed under the decorated trees in the living rooms. Most trees are decorated with small miniature flags strung across the tree, or have birds or heart decorations. Lighted candles have a great part in the decorations, probably stemming from the ritual attached to the return of the sun. Almost everybody goes to church on the Christmas Eve at one of the afternoon or evening services. Then they enjoy a family dinner with their closest relatives and children early in the evening. After dinner, they all assemble in the living room. The "Julenissen" (the

Continued on Page 10
NORWEGIAN XMAS

CHANGING YOUR ADDRESS?

Please advise The Scandinavian Centre News as soon as possible of any change of address. Cut out your name and address from the front page and paste it in the space below, or print your old address. If you get your paper through another group other than being a shareholder, kindly mention this.

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Kitchen Corner

The holiday season awakens the imagination for "something different and good". Be adventuresome and try some of these.

GALA DESERT IDEAS

Add chopped pecans to pie crust dough when making mincemeat pies.

Ice cream is always a favorite. This make-ahead dessert is great. Form balls of vanilla ice cream, using a melon ball cutter. Working quickly roll balls in chopped salted nuts, dip in chocolate sauce and refreeze.

Parfaits are always good. Use frozen strawberries (thawed) mixed with whipped cream and alternate in parfait glasses with vanilla ice cream.

CHRISTMAS CHEESE CAKE Crust:

- 2 cups graham cracker crumbs
- 1/2 cup butter
- 1/2 cup sugar

Mix and press on bottom and sides of a 13"x8"x2" pan.

Filling:

- 2 — 8-oz. packages cream cheese
- 2 large eggs
- 1 cup sugar
- 1 teaspoon vanilla

Beat together in a small bowl till smooth. Pour into crumb crust and bake at 350°F for about 15 minutes. Do not overbake. Remove from oven and cool. Pour over the baked cake, a can of cherry pie filling to which has been added:

- 1 tablespoon grated orange rind
 - 1/2 teaspoon almond extract
- Refrigerate 6 hours or overnight.

Try this for the children or adults.

CARAMEL CORN

- 2 1/2 cups brown sugar
- 1/4 lb. butter
- 1 tin Eagle Brand milk
- 1 cup corn syrup
- pinch of salt
- 1 teaspoon vanilla

Cook until it forms a

soft ball, stirring constantly. Pour over popped corn.

RED & GREEN CHRISTMAS SALAD

Dissolve

- 1 package lime jello in 1 cup hot water

Place in double boiler.

Add

- 1/2 lb. marshmallows

Heat until marshmallows dissolve. Add

- 1 cup Miracle Whip and 1 can crushed pineapple with juice

Cool, then fold in

- 1 cup cream (whipped)

Pour in pan and chill.

Dissolve

- 1 package red jello (any flavour) in 2 cups hot water

Let stand until slightly set. Then pour on top of green part of set.

TURKEY DRESSING

This is a delicious dressing.

- 6 cups bread crumbs
- 1/2 cup butter or margarine
- 1/2 cup finely chopped onion
- 1 cup diced celery
- 1 tablespoon salt
- 1/2 teaspoon pepper
- 2 teaspoons sage or poultry seasoning
- 3 cups rice (cooked)
- 1/2 lb. sliced mushrooms

Saute onion in butter or margarine until soft. Add to bread crumbs. Add other ingredients. Moisten with a little consomme if necessary.

ECONOMICAL CHRISTMAS PUDDING

- 1 cup chopped suet
- 1 cup grated carrots
- 1 cup grated potatoes
- 1 1/2 cups flour
- 1 teaspoon soda
- 1/2 teaspoon vanilla
- 1 teaspoon nutmeg
- 2 teaspoons cinnamon
- 1 cup sugar
- 1 cup raisins
- 2 eggs

Mix together the suet, carrots and potatoes. Mix together the flour, soda, nut-

meg, cinnamon, sugar and raisins. Add to the first mixture. Add the beaten eggs. Also the vanilla and lemon.

Fill greased moulds 2/3 full; cover and steam for 3 hours. Serve with lemon sauce.

LEMON SAUCE

- 1/2 cup sugar
- 1 tablespoon cornstarch
- dash salt
- dash nutmeg
- 1 cup water
- 2 tablespoons butter or margarine
- 1 1/2 tablespoons lemon juice

Mix sugar, cornstarch, salt and nutmeg; gradually stir in water. Cook over low heat, stirring constantly, until thick and clear. Add butter or margarine and lemon juice; blend thoroughly. Makes 1 1/3 cups sauce.

CHRISTMAS FRUIT BALLS

- 1 cup cherries
- 1 cup chopped walnuts
- 1 cup chopped dates
- 26 Graham wafers rolled fine
- 1 cup miniature marshmallows
- 1 tin Eagle Brand milk

Mix well together. Form into small balls and roll in coconut.

SCANDINAVIAN RECIPE SWEDISH PANCAKES

You can make these to order or let your guests make their own, leaving the electric frypan handy with a pitcher of batter beside it.

- 1 1/2 cups all-purpose flour
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 3 eggs
- 3 cups milk
- 1/4 cup butter or margarine (melted)
- salad oil

- 1 jar lingonberries* or 1-lb. can jellied whole cranberry sauce

Sift the flour with the sugar and salt into a medium-size bowl. Using a rotary beater or wire whisk, beat in eggs, milk and melted butter or margarine until mixture is smooth.

Slowly heat a heavy frypan, griddle, crepe pan or plattepan (Swedish pancake pan) until a drop of water sizzles and rolls off, then brush pan lightly with oil. Stir batter, pour 1 tablespoon per pancake into pan (if using a sectioned pancake pan, tilt it so batter covers bottom completely). Cook over medium heat until bubbles appear on surface of pancake, turn and brown other side. Keep warm and serve with lingonberries or cranberry sauce. Serves 8-10.

*You'll find lingonberries in any delicatessen or European grocery that has an assortment of imported jams.

□

NORWEGIAN XMAS

Continued from Page 9

Norwegian cousin of Santa Claus), who is that good underground person you never see but who lives with every farm and gives them

happiness and prosperity. He lives in the same world as the "troll" does, but is a good elf, and will arrive and distribute the presents to young and old. During the evening, the Christmas tree will be placed in the middle of the floor, old and young will join hands, walk around the tree and sing traditional Christmas carols, forming two circles, if necessary, with one ring walking around in the opposite direction to the other.

On Christmas day, it is early rising to be in time for morning church services. The peel of church bells sound far and wide and, in the countryside, long lines of sleds or cars head towards the shrines of worship. In many coastal districts, this may involve many miles of rowing, provided the fjords are ice-free. After the service, there is a general shaking of hands and the season's greeting, "GOD JUL", (Norwegians are great for their handshakes), and then home to tables laden with food. Christmas Day is a time for family reunions. The second day is for friendly visits, Christmas caroling and general celebrations.

Another tradition is also to do the "Julebukk". Children dress and wear outlandish costumes and masks as animals or old people. They visit neighbors who try to guess who they are. The children cannot enter a house and leave it without having been offered or served something. Something like our Hallowe'en custom of "tricks or treats" and, in many instances, have to do an act. This custom is derived from far back in Norse tradition to the days of Thor worship. They

actually do this on the third day of Christmas.

A more romantic tradition is a ride in the countryside with horse-drawn sleighs filled with young people packed in wolfskins—under the moon—with the white snow, jingle bells and lighted torches to see the road.

It is a time for skiing and skating, or to be out in the forest with the falling snow. You stop and look at the view over the valley. It's darkening, everything is silent, and then you hear a soft sweeping movement through the snow. Unaware of you, comes "the king of the forest", an elk, with his mate. His silhouette is clear against the white snow, the trees and the background of the sunset and dark purple sky.

"PEACE ON EARTH, GOODWILL TOWARD ALL MEN!"

"GLADE JUL OG ET GODT NYTAAR!"

A Norwegian Culinary Interlude

Getting together with friends to eat and drink on a long winter evening is elevated to almost a ritual in Norway, in fact in all of Scandinavia. Each country is, however, unique which is revealed in the old saying: "The Danes live to eat, the Norwegians eat to live, and the Swedes eat to drink." They have said that the Finns drink to eat, and the Icelanders eat and drink also.

In the course of a con-

Continued on Page 11
CULINARY INTERLUDE



Astrid K. Scott, authoress and compiler of the Authentic Norwegian Cookbook, "Ekte Norsk Mat", of Billerica, Mass., and member of the Sons of Norway, District Lodge No. 3.

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CULINARY INTERLUDE

Continued from Page 10

versation with a Norwegian, the expressions, "farikal", "rømmegrøt", "torsk", "gammeløst" or "lutefisk", describe some of the most cherished edible delights of the people.

The "lutefisk", in particular, is rather unique, and controversial. Anti-lutefisk groups strongly maintain that this dish must have been among the chief reasons that the Vikings left Norway; others suspect it must more likely have been the Hardanger fiddle; or the complicated Norwegian language situation.

Some even go on to say that the discovery of America should be accredited to lutefisk. Lutefisk connoisseurs do not readily forgive those statements which the opposing forces have issued, such as: "... inedible, a Norwegian horror, a yuletide atrocity, a taste that can only be experienced and not described, painfully embarrassing to Norwegians, not adaptable to casual conversation, unsavory, weird concoction, hard on the nerves, a nightmare, a mess you would not set in front of your worst enemy, now it is there and now it isn't, lutefisk and other perversions, etc., etc." In short, these opponents do not at all understand the significance of a lutefisk dinner during the winter season.

The proponents of lutefisk, who consider it one of the finest delicacies ever known to mankind, even go one step further and compare it with gammeløst (old cheese), another highlight of Norse culinary folklore which supposedly contributed to the victory of King Harold Fair-Haired at the Battle of Hafrsfjord in the year 872 which, in turn, led to a united Norway, his marriage to Princess Gyda, and his first haircut, whereby he left the ranks of the hippies of those early Viking times.

The saga writer, Snorri Sturluson, as well as other sources, imply that the King fed his warriors gammeløst for lunch prior to the battle, thereby turning them into berserkers. That did it! The enemy kings fled to their homes where they probably asked their local queens why they hadn't been served something stronger than "blodpølse" (blood sausage), a third national specialty. This would have curled the hair of anyone opposed to lutefisk. Like anything Norwegian, gammeløst is able to walk by itself after a certain span of time.

One lyrical-minded lutefisk fan once wrote a ditty to the tune of "O Susanna": "Oh, I come to Minnesota With a "jente" on my knee. And some day, I pray, we both Will have 'lutefisk' for three."

Directions for the famous

"lutefisk" (lye fish):

2 pounds lye fish (see below)
4 cups water
2 ounces salt

Cut fish in large pieces, simmer 1 minute in unsalted water. Add salt and simmer for another 5 minutes (never, never boil). Adding the salt after it has simmered gives it the RIGHT consistency and FINE flavour. Serve with freshly-boiled potatoes, stewed yellow split peas, plenty of melted butter or drippings from roast pork.

Lye fish made of dried cod is a standing Christmas dish in Norway. Serves 4.

LYE FISH

1. Soak fish in water 2-3 days. Change water frequently.

2. Skin fish and cure in lye mixture 2-3 days (10 quarts of water to 2 pints of lye).

3. Soak in cold water 2-3 days. Change water frequently.

"Akvavit" is a truly Norwegian national beverage and is ritually a must with fish especially cod and more emphatically with lutefisk. It is a very potent liquor made from potatoes and grain and flavoured with caraway seeds. The name is of medieval origin. Alchemists, in their search for gold, discovered a process of distilling liquor around 1200, and the product was called "aqua vita", meaning "water of life".

One would think that the Indians of North America saw the facts of the matter more clearly than the medieval alchemists, for their term "fire water" is definitely more realistic. It is usually drunk from small, but elegant long-stemmed glasses, so cold that the glass itself becomes fogged. Akvavit must be downed in one large swallow. During the cold, damp Norwegian winter weather, people warm their bones with piping hot, strong coffee, made even more potent with akvavit. They drop a small, shiny coin into the bottom of a coffee cup, pour in enough black coffee to make the coin disappear, and then pour in enough akvavit to make the coin visible again, gleaming in the bottom of the cup. The hum of conversation at a Norwegian table is punctuated by the term, "Skål", at different intervals and then one raises ones liquor or snaps glass according to the drinking ritual of a toast. You look firmly into a victim's eyes and drink simultaneously. Finally you both lower your glasses at breast level and nod your head. This completes the ceremony. Remember, you are never allowed to say "skaal" to your hostess.

It is interesting how the word "skål" was derived at. A person hardly realizes all the good wishes he sends forth:

S — for health (Sunhed)
K — for love (Kjorlighed)
A — for old age (Alderdom)
L — for happiness (Lykke)

Fresh codfish can also be boiled or baked and be considered as great a gourmet dish. Here is the recipe:

KOKT TORSK

(Boiled Cod)

1 large cod (4-5 lbs.)
2 pints water
1 cup salt
1 tablespoon vinegar
1 sprig seaweed (optional)

Clean fish without cutting open. Cut into slices. Put under running water, then cover with a few ice cubes. Bring water, salt and vinegar to a brisk boil. Put in fish, head, liver and roe the minute the water boils and allow to simmer 4-5 minutes. Skim carefully. In the southern part of Norway it is customary to add a sprig of seaweed to the water. It brings out the fine iodine flavour. Serve fish piping hot with freshly boiled potatoes and softened butter mixed with finely chopped parsley. Mustard, vinegar or lemon slices, pepper and thin rye crisps, and flatbrød may accompany this dish. Serves 6. P.S. Don't forget the akvavit!

There are numerous ways to prepare fish, as many as there are fish, like "fiskeballer" (fishballs), "fiskekakker" (fishcakes), "steikt-fisk" (fried fish), etc. People living by the sea or water have mainly had fish in its various ways. Others in Norway, who are living more inland, have developed other culinary foods. Amongst the mountains, where sheep are prevalent, one popular dish is "Farikal" (mutton and cabbage), and is also popular for the famous smorgasbord tables.

FARIKAL

(Mutton and Cabbage)

2 pounds mutton
2 pounds cabbage
1 head savory cabbage
3 cups boiling water
2 teaspoons salt
10 black peppercorns
1 bay leaf

1 tablespoon chopped parsley
Wash meat and cut in pieces. Parboil cabbage and slice. Arrange meat and cabbage in layers, flat pieces in bottom of saucepan and sprinkle with salt. The peppercorns and bayleaf are placed in a small piece of cheesecloth and boiled with meat. Let simmer under lid for 2 hours, add savory cabbage cut in slices and cook 1/2 hour more. Sprinkle with parsley and serve. Gourmets prefer this dish when warmed up 3 times. Remember, piping hot dishes for each serving. Serves 6.

As the Christmas season is soon upon us, many will be thinking of what to serve as their dessert. Rice porridge is part of the traditional Norwegian Christmas Eve dinner. Traditionally, on Christmas Eve a whole almond is placed in the rice porridge or pudding and the lucky finder is rewarded with a present—often in the form of a delectable prize made out of marz-

ipan—a pig, usually. The pudding is cooked on top of the stove and not in the oven as in English cooking.

RISGRYNSGRØT

(Christmas Rice Porridge)

3 cups milk
1/2 cup rice or 2 cups pre-cooked rice
1/2 teaspoon vanilla
3/4 cup sugar
2 envelopes gelatine and
1/4 cup cold water (optional)
1/4 cup almonds
4 tablespoons margarine or butter

1 cup heavy cream, whipped
Bring milk to a boil. Add rice, vanilla and sugar. Simmer over medium heat until cooked, or if instant rice is used, cover and let stand 5 minutes over lowest heat. Remove from heat and stir in gelatine, softened in 1/4 cup cold water. Stir in the almond or almonds and butter or margarine. Cool. Fold in whipped cream. Pour into a 2-quart mold. Chill until set. Unmold and serve cold.

Children will love this especially to be the finder of the cherished almond.

MARZIPAN

1 pound ground blanched almonds
3 egg whites
1 pound powdered sugar

Knead sugar, almonds and egg whites into pliant dough. Can be used as sweets, as cakes (Kransekake), or as decorations shaped into flowers or fruit and colored with confectioner's coloring. Marzipan pigs with a red ribbon are very popular at Christmas time.

(Excerpts are from "Of Norwegian Ways" by Bent Vanberg.)

SCANDAPADES

Continued from Page 2

Prior to supper and also after the main program, the Scandinavian displays will be open in the Nordic room with knowledgeable people on hand to describe the various articles, answer questions, etc. This will be an improvement on the sterile unattended glass display boxes we have become accustomed to viewing in the lobby of the Jubilee Auditorium. On Friday and Saturday nights, separate orchestras will provide Scandinavian-style dance music till the wee hours, possibly taped music will be available on Thursday night. It is intended that tables and seats will be numbered with a total of 200 seats for each night. This arrangement enables the purchaser to pre-select the table of his or her choice. Ticket prices will range from \$10 per person on Friday and Saturday nights to \$8 per adult, \$5 per student on Thursday night.

The seating plan, official menu, orchestra names and additional program details will be posted at the Scandinavian Centre on December 1. These will also be published in the January edition of the

Scandinavian Centre News.

Starting Dec. 1, tickets can be purchased from Mr. Peter Elander, Scandinavian Centre manager. To ensure the viewing location of your choice, get your tickets early. A ticket to Scandapades '77 is more than the price of an evenings entertainment, it is also an investment in the future of the Centre as the ethnic groups have unanimously decided that all proceeds should go towards decorating the Nordic Room. □

MORE DONATIONS

Continued from Page 1

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Mrs. Keith FRENCH, Hanna — \$20.00
Nels & Lydia NAVARSETH, Edmonton — \$20.00
Ben HOLMGREN, Edmonton — \$5.00
Arnold EVANG, Edmonton — \$10.00
Peter ELANDER, Edmonton — \$10.00
Arne HOLVICK, Edmonton — \$10.00
J. U. Erickson, Lethbridge — \$2.00
Olaf SVEEN, Edmonton — \$2.00
Thor BERG, Edmonton — \$5.00
Richard H. THOMSEN, Edmonton — \$5.00
RETTOP, Red Deer — \$5.00
Oscar & Ruth OTTOSON, Uranium City, Sask. — \$10.00
Miss Sigurbjörg STEFANSSON, Gimli, Man. — \$5.00
Thank you for interesting paper, Buck Creek — \$3.00
Richard NELSON, Victoria, B.C. — \$5.00
Mrs. Alet FALLMER, Edmonton — \$5.00
M. O. LINDBOE, Westlock — \$5.00
T. JOHNSON, Valleyview — \$5.00
Agnes O. PRITCHARD, Edmonton — \$6.00
Nels NYSTROM, Grande Prairie — \$5.00
Edward & Lillian NESS, Calgary — \$10.00
N. E. PERSSON, Edmonton — \$3.00
Mary GANDERTON, Wainwright — \$5.00
Mrs. Anna WHITE, Wetaskiwin — \$5.00
Mrs. V. KREITZ, Edmonton — \$5.00

LETTERS

Dear Mr. Morris:

With this letter I am enclosing five dollars as a contribution to your paper. With best regards and good wishes,

Yours sincerely,
Sigurbjörg Stefansson
Box 121,
Gimli, Man. R0C 1B0

Dear Sirs,

Should have sent a donation before, but anyway keep the Scandinavian Centre

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LETTERS

SPLINTERS FROM THE BOARD

Continued from Page 2

definite date for his arrival. It is hoped, however, that he will commence cooking duties at the Centre at some time between December 15th and January 15th. In the meantime, we have an excellent arrangement with the caterer we are presently using and are realizing a nice profit.

CITY GRANT

Although we haven't been informed, officially or otherwise, judging by the list of grant recipients published recently in the **Edmonton Journal**, it very much looks as if we shall not receive a grant from the City towards Centre expansion. The Board has decided to wait no longer, but to seriously investigate alternatives, and a committee will meet in November to get things moving.

NEW YEAR'S EVE PARTY

Don't wait too long to get your New Year's Eve tickets—the limit is 240 persons and they are going quickly on a first-come-first served basis!

SCANDAPADES '77

Scandapades '77 is taking shape and promises to be a real treat; the performances will all have a solid Scandinavian background, and all five groups will participate. Dinner will consist of Scandinavian food and will be from 7:00 to 8:00 p.m.; a one-hour performance will follow. On Friday and Saturday evenings a dance will follow. We think we'll have a sell-out for this dinner-theatre presentation and, as only 200 persons per evening can be seated, we urge you to get your tickets early. The cost for Friday and Saturday evenings will be \$10.00 per person; for Thursday evening the price will be \$8.00 for adults and \$5.00 for school students.

DONATIONS

Donations have reached an all-time high for the **Scandinavian Centre News** this year and the Board is very grateful to all those who have assisted.

MEETING

An interesting and constructive meeting was held on October 29th with representatives of four of our member groups; unfortunately, Vasa was not represented. **Stan Hafso**, Director of the **Scandinavian Centre News**, reported on the efforts which have been made during the past months to initiate ideas to put the paper on a self-supporting basis, and stated that an application for a grant had been submitted to the Department of Culture. On the advice of our Editor, **Les Morris**, each member group will be asked to submit a letter stating that they need the **Scandinavian Centre News** to disseminate information; these will be a valuable support for our application. **Mr. Hafso** also informed the meeting that there would be continuing efforts on the part of the Board to solve the newspaper's financial problems, and that any suggestions would be welcomed.

CULTURAL ACTIVITIES

Karin Jackson, Director of Cultural Activities, told the meeting that plans are to introduce more cultural activities in the Centre, and that she is currently in the process of organizing Scandinavian language and cooking classes. Another area which she is investigating is Scandinavian craft classes. She would like all groups and shareholders to contact her and let her know what they would like to see at the Centre.

CENTRE OPERATIONS

Ben Matthiessen, Director of Centre Operations, reported that rentals have been successful and revenues have been increased substantially. He also reviewed the search for a chef and the present catering arrangement, stating that the Board feels that by handling its own food service, we can expand the availability of Scandinavian food, at the same time enjoying a larger profit.

PRESIDENT'S REMARKS

Per Nielsen spoke on the Expansion Program and expressed pessimism as to receiving a grant from the City of Edmonton; he told the meeting that the Board would be looking at alternative methods of raising the money and that the expansion will go ahead, but be slower. It was felt that, in the meantime, we should do something with our downstairs—that a social area should be charted which is unique and Scandinavian.

SCANDAPADES '77 REPORT

Sol Sigurdson explained the plans for **Scandapades '77** stating that the format will be a bar, Scandinavian food, and a one-hour period of Scandinavian entertainment. The dates are February 3, 4 and 5, 1977. A dance will follow on February 4 and 5, but not on February 3. It was generally felt that this was an imaginative concept and an excellent way to develop talent, but the hope was expressed that major productions at the Jubilee Auditorium will be continued.

Wine and cheese marked the conclusion of a productive evening. □

LETTERS

Continued from Page 11

News coming, we enjoy it very much.

Enclosed find \$10.00 Postal Money Order.

Sincerely

Oscar & Ruth Ottoson
Uranium City, Sask.

Dear Mr. Morris

I would like to contribute \$5.00 towards the **Scandinavian Centre News**. Mr. Morris, my wife and I were the **Thomsens** who went to Denmark in 1971 when you and your wife went. Do you remember the fog into Oslo? ha, ha. (Air Canada). My wife and I went back in 1973 to Copenhagen by 707 Wardair.

We like the paper, thank you.

Yours truly

Mr. & Mrs. R. Thomsen
625 Minor U. Blvd., C7
Richmond, B.C.

(Yes, Mr. Thomsen, I do remember the Oslo fog—and the champagne going over didn't help, either. Hope you enjoyed that trip as much as we did. Hope we can go back there again sometime. Glad you like the paper and thanks for the donation. Editor.) □

ACHIEVEMENT AWARDS

Continued from Page 1

known names were noted: **Becky and Graham Smith**, **Dr. Al Oeming**, **Ethel Marliiss**, **Dr. Walter McKenzie** and many more.

Culture Minister **Horst Schmid** hosted the banquet, and congratulated recipients.

Mrs. Roland is well known to members of the **Scandinavian Centre**: she is the director of the **Icelandic Society's Saga Singers** and has participated in most **Scandapades** productions.

MR. IRVIN SERVOLD DEVON

As a Competitor, coach, instructor and promoter of Cross-Country Skiing for over fifteen years as well as a technical Chairman for the **Alberta Ski Association** for seven years, **Mr. Servold** has been instrumental in the betterment of the sport of skiing throughout the province. He also served on the committee for the Olympic site in Banff and represented Alberta at Oslo in the successful bidding for those Winter Olympics.

MESSAGE FROM THE MINISTER

There is a doctor in Alberta whose whole adult life has been devoted to helping the most unfortunate of his fellow men—the alcoholic, the very aged and infirm, the sick—those in any way hurt and crippled by life. This man is so famous that he was featured in the pages of the **Reader's Digest** (November 1969) and thus brought to the attention of millions of people in most parts of the world.

This year, he is among those honored at our Annual

BULLETIN BOARD**Scandinavian Centre — 14220 - 125 Ave.****A FRIENDLY PLACE TO MEET FOR ALL FUNCTIONS —****FOR BOOKINGS**

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DECEMBER SERVICE SCHEDULE

December 5th and 19th — 11:00 a.m. - Danish

December 12th, 25th and 26th — 11:00 a.m. - English

Dec. 24 - Christmas Eve — 4 p.m. - Danish — 5 p.m. - English

December 31st - NEW YEAR'S EVE — 5:00 p.m. - English

DANIA'S ANNUAL CHRISTMAS BINGO

Wednesday, December 15th, 1976, at 8:00 p.m.

Nordic Room, Scandinavian Centre

NEW YEAR'S PARTY**Scandinavian Centre**

14220 - 125 Avenue

A MOST UNUSUAL AND EXCITING EVENING IS BEING PLANNED

6:00 - 7:00 p.m. Cocktail Hour

7:00 - 9:00 p.m. Banquet

9:00 p.m. - ? Dancing

Scandinavian Foods As Well As Canadian Dishes Will Be Highlighted

TICKET SALES CLOSED December 20, 1976**PRICE PER PERSON — \$17.50****TICKETS AVAILABLE**

Scandinavian Centre — 455-4355

Les Greenham — 455-0082

DANIA'S ANNUAL NEW YEAR'S PARTY

Saturday, January 8th, 1977, at 7:00 p.m.

Viking Room, Scandinavian Centre

HERRINGS AND OPEN FACE SANDWICHES

(Sild and Smørrebrød)

Achievement Awards ceremonies. I am sure everyone reading this will agree that it is very fitting.

Your fitting may have been a quiet one . . . more than a generation of dedication to the operation of a camp for boys . . . years spent in improving the quality of life among the Metis people . . . things you may not think are all that important, but things that affect the lives of many and thus are often the most important of all.

Maybe you have excelled in sport. Such excellence uplifts us all.

Maybe you are honored for a lifetime of exceptional

service in the development, regulation and conservation of our energy resources.

Maybe you have directed your efforts toward the preservation of the rich cultural heritage so evident in Alberta.

Be sure of this: if you are one of the recipients of this year's Achievement Awards, you have made a distinguished contribution to the life and good name of this Province.

This is our way of thanking you on behalf of all our people . . . and of wishing you well in the years to come.

Horst A. Schmid
Minister □